

SEPT/OCT 2022
ISSUE 2



LOST IN THE SAUCE

STEREO FLAVORS ISSUE #2



LETTER FROM THE EDITOR

I'm going to be very candid with all of you. I am not a writer. When I first started this zine, it was only an idea. I had the help of some very talented people to execute the first issue. But shit happens. People get busy, and frankly, I was deflated.

Suddenly I had no help, no fundamental ideas, and let's face it, scheduling humans is probably the hardest thing to do in the world, especially if you're not paying them.

Before this issue, I was doing this in the name of love for our beloved food culture in Philadelphia. I still am, but I can't help but feel that this one is more personal. I have three words that constantly pop in my brain that my dear friend Max always instills in me:

LET'S GET WEIRD

F*ck deadlines, f*ck "best of" lists, f*ck the negative reviews. I'm here, and I'm ready to dive in.

In this issue, you'll see recipes by people that probably would have never given me the time of day if I didn't start this zine. To take time out of your busy day in the kitchen to send recipes to some food rag that maybe a hundred people will read is just wild to me.

I am very grateful.

TEAM & CONTRIBUTORS

Editor-in-Chief, Creative Director, Ex-Burger Flipper
Steve Martinho

Special Thanks to: Maxwell Barna, Shaka Moody, Daniel Gutter,
ChefXJeff, Matt Buddah, Noah Tanen, Beck Thomas, and Dawn Rulli.

You can find us at Spruce Hill Provisions, Liberty Kitchen, Ox Coffee,
Thank You Thank You, Herman's Coffee, and Gleaner's Cafe.

For an updated list of distributors, visit stereoflavors.com.



IN THIS ISSUE

Easy Herbal Ranch

by Daniel Gutter..... 3

Sweet Chili Jam

by ChefXJeff..... 4

Liberty Kitchen's Pistachio Pesto

by Matt Buddah..... 5

Ají Verde

by Steve Martinho..... 7

Asian Sauces You Should Have In Your Pantry.....

9

Dutch Shuffle

by Shaka Moody..... 11

Interview with Noah Tanen.....

13

Rhubarb Barbecue Sauce

by Noah Tanen..... 15

Philly Pop-Ups

17

EASY HERBY RANCH

BY DANIEL GUTTER

Easiest Ranch Ever - We use dried spices here because they last longer and most grocery stores sell herbs in the most annoying sizes possible. This is basically the same recipe that we use at Circles + Squares on our buffalo chicken pizza.

This dressing goes good on salads, pizzas, french fries, crudité, or anything spicy that needs a tangy cooldown.



RECIPE TIME: 15 MIN

INGREDIENTS

1/2 cup of your favorite mayo (mine is Kewpie)
1/2 cup of buttermilk
1/4 cup of sour cream
1 tbsp of dried parsley
1 tbsp of dried chives
1/2 tsp of dried dill
1/2 tsp garlic powder
1 tsp lemon juice
1/2 tsp of salt
Black pepper to taste

METHOD

Literally combine all the ingredients into a bowl and whisk thoroughly.

Refrigerate for a few hours before using, ideally make one day in advance. 

I first fell in love with this condiment during the Pandemic while working as a Sous Chef for a Thai restaurant. The punch of the garlic and Birdseye chili is mellowed out by the high sugar content, while the acidity from the white vinegar leaves the palate surprisingly clean and primed for the next bite.

This sauce is highly versatile. It may be your new fix-all, much like rooster sauce or Frank's. Best used as a dipping sauce for dumplings, wings, egg and spring rolls, wings, fried chicken, tofu, and more.



versatile. It may be much like rooster Best used as a dumplings, wings, fried chicken, tofu,

RECIPE TIME: 20 MIN

INGREDIENTS

8 oz sugar
3 oz white vinegar
4 oz water
1/4 cup garlic cloves
1/4 cup thai chillies
1 tsp salt

METHOD

Rough chop Thai chillies.

Mince garlic. Alternatively, this can be done in a mortar and pestle or a modern food processor.

In a medium-sized saucepan, combine sugar, water, and white vinegar.

On low heat, stir the mixture until the sugar is dissolved, increase heat to medium and let simmer for 12 minutes.

Add Thai chili and garlic to the simmering mixture.

Cook the chili jam for another 10 to 12 minutes until it coats the back of a spoon.

Transfer chili jam into an ice bath for immediate use, or allow to cool uncovered.

Once cooled, season with salt.

Store in airtight Jar or pint container.

Chili jam should last indefinitely in the refrigerator due to its high sugar content. 

Socials

[instagram.com/chefxjeff](https://www.instagram.com/chefxjeff) [tiktok.com/@jeffxchef](https://www.tiktok.com/@jeffxchef)



Photo: ChefxJeff

LIBERTY KITCHENS PISTACHIO PESTO

BY MATT BUDDAH

~~~~~  
**RECIPE TIME: 30 MIN**  
~~~~~

INGREDIENTS

175g basil leaves

175g arugula

200g toasted pistachios

200g grated Locatelli

Juice of 1 lemon (~40g)

50g garlic

**10g fresh ground
pepper**

10g salt

300g EVOO

400g blended oil



Fresh basil and the only-tomatoes-you-should-ever-eat season is upon us. All praise be tomato season! Nothing brings me more joy than a simple sandwich with some good mozz (or burrata if you're feeling naughty), some ripe heirlooms, and a heap of fresh pesto.

Use the freshest basil you can find. Italian variety will work great.

This recipe is in grams because that's how all recipes should be if you want them to come out the same every time. It makes a lot of pesto, so feel free to scale it down. Or don't and share with your friends.

METHOD

Toast pistachios lightly, then cool.

Using a food processor, process cheese, nuts, lemon, s&p, and garlic with the olive oil into almost a paste.

Add basil and remaining oil and process.

Add arugula and process until well blended and desired texture is reached.

The pesto should be uniformly smooth but not emulsified if possible—taste for salt and pepper.

This is my standard recipe that I've spent a few years tweaking for my place, Liberty Kitchen. It's a good base recipe to work off of as it has all the elements to make a nice balanced sauce; acidity from the lemon, a peppery kick from arugula, richness from the pistachios, and a funky bite from the pecorino.

Feel free to play around with it and use all basil or other herbs, different aged grated cheeses, or even change up the nuts (just make sure they are toasted and you are too, if that's up your alley). You can also reach your desired consistency by adding more or less oil or even some good old-fashioned Philly wooder.

I always add a bit of hot pasta wooder when making a hot pasta dish and toss it all around to bring the whole plate together.

This pesto is good in hot or cold dishes. Try it on top of soups, salads, sandwiches, pasta, potatoes, grilled veggies, seafood, steak...literally on anything.

Because of the acidity of the lemon, the pesto will stay fresh and green for up to a month if kept air-tight in the fridge. Another trick is to freeze it in ice cube trays, then pop it in a plastic bag for easy pesto any time.

The playlist to accompany your pesto journey started out with a pasta theme. It turns out that there are not enough good songs about pasta out there to make a whole playlist, so it became a "music I want to listen to while eating pesto" playlist.

Keep checking back on the playlist as I will probably add songs all summer as I dream of pesto creations. If you like or even hate anything you saw here, please drop me a line [@mattbuddahcheese](https://www.instagram.com/mattbuddahcheese) or leave me a bad trip advisor review. 



SCAN FOR PLAYLIST

AJÍ VERDE

(SPICY PERUVIAN GREEN SAUCE)

BY STEVE MARTINHO

Growing up Portuguese, our family barbecues consisted of a lot of piri-piri chicken, which is grilled chicken on the bone with hot sauce, wine, broth, and butter.

In our house, it was accompanied by yellow rice, peas, and copious amounts of sangria.

I remember my uncle manning the grill closely, beer in hand, and being overprotective in case anyone got too close. "Have a hot dog and get outta here. You'll have to wait," he'd say. I didn't want a hot dog. I wanted that chicken. The sweet aroma of mesquite wood permeated through the air (and usually in your clothes and hair if you got too close.)

It would take hours, but it was all worth it when we finally got a plate. Tender, smokey, vinegary, and piquant. Who knew I'd be chasing these flavors years later.

The closest I've gotten was Pollo a La Brasa. An herbaceous Peruvian chicken dish marinated in spices and roasted on a fire served with Ají Verde, a bright and bold Peruvian green sauce.

I've since adopted Ají Verde and serve it with my roasted chicken. It is spicy, tangy, and packed with fresh flavor. It's great on everything from eggs, rice, and potatoes to seafood and poultry — you name it.

One note I should mention is the spice level. Ají Amarillo paste sneaks up on you. It also has the tendency to get hotter as it sits. So adjust accordingly. The good thing is that if it gets too spicy, you can always add more lime or mayo.



RECIPE TIME 20 MIN

INGREDIENTS

1/2 cup mayonnaise

2 tbsp fresh lime juice
(from 2 small limes)

1 large bunch of fresh cilantro, trimmed,
leaves and stems coarsely chopped
(about 2 packed cups)

3 medium garlic cloves, coarsely
chopped

5 scallions, coarsely chopped

1 tbsp Ají Amarillo (Peruvian yellow
chile) paste or 1 tbsp seeded and
coarsely chopped jalapeño.

1/4 tsp kosher salt

1/2 tsp of Cotija Cheese or Parmesan

METHOD

Place all ingredients without the mayonnaise
in a blender.

Pulse on low for about 1 minute.

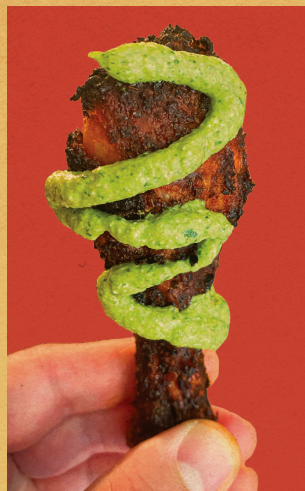
Put your mayonnaise in.

Blend until smooth.

Cover and chill sauce at least 1 hour before
serving. This allows flavors to get to know each
other.

Enjoy on anything!

The sauce can be stored in an airtight container
in the refrigerator for up to 5 days.



You can find Ají Amarillo at
Supremo Food Market at 4301
Walnut St, Philadelphia, PA. They
have an impressive Central and
South American section.



SCAN FOR PLAYLIST

ASIAN SAUCES

YOU SHOULD HAVE IN YOUR PANTRY





1. Rice Vinegar - Made from fermented rice, similar to sake. The sweet, acidic notes bring unique flavors to dishes and marinades.

2. Chinese Cooking Wine - One of the oldest forms of rice wine dating from 770 to 221 BC. It is not the same as rice wine and has a darker color and richer taste.

3. Mirin - A sweet-flavored Japanese rice wine. Sweeter and tangier than rice wine vinegar. Use this sweet rice wine in everything from teriyaki and hot pots to seasoning sushi rice.

4. Black Vinegar - You're not getting out of the vinegar convo so quickly. There's no skipping it, especially in Chinese cooking. Black vinegar has a rich, strong, complex malt flavor with well balanced sour to sweet ratio. Say that five times fast.

5. Kewpie Mayo - Who doesn't love mayo?! Unlike American mayo, Kewpie uses just egg yolks and has a rich custardy texture. You'll never go back.



6. Light Soy Sauce - Golden brown and rich in taste. You'll find this in more Chinese and Japanese restaurants. Soy sauce is a staple but brands make a difference.

7. Dark Soy Sauce - Thicker and sweeter than light soy sauce. You'll want to use this very sparingly. Dark soy is thicker and more salty than light soy sauce, it brings complex and unique flavors to your dishes and marinades.

8. Chili Crisp - Lao Gan Ma is the most well-known brand. A savory, spicy, crunchy sauce with umami flavor you can put on anything.

9. Sesame Oil - A rich nutty oil derived from sesame seeds. The two types are toasted and regular. Regular has a high smoke point (410°) and is used like neutral oils. Toasted has a much nuttier taste, darker color, and lower smoke point. Add to the end of the meal or a marinade.



10. Fish Sauce - This one scares some people. They think, "oh no, fish..." Yes, it's funky and salty, but it can be the one ingredient that makes your dish unique. While you will find it in some Chinese dishes, it's essential for many Vietnamese, Thai, and other Southeast Asian dishes.

11. Oyster Sauce - Ahh, a viscous dark brown sauce made from oyster extract. While all that sounds appealing, this rich, syrup-like condiment doesn't taste fishy at all. With its earthy, slightly sweet, and salty taste, oyster sauce is delicious, drizzled on steamed vegetables or in a stir-fry.

12. Gochujang (Korean Chili Paste) - One of the backbone ingredients of Korean cooking. A savory, sweet paste made from fermented glutinous rice and soybeans. It's a thick, spicy, sticky condiment that's very concentrated and intense in flavor. Similar to miso paste, it goes a long way. 

Dutch Shuffle

A COCKTAIL BY SHAKA MOODY

I remember being asked by a local chef and good friend, the delightful Melissa Fernando of Sri's Company, to create a few cocktails for a late summer block party. One where she would ultimately gather community, delectable Sri Lankan vittles, exemplary big beat tunes, a hell of a lot of beer, and me, a humble bartender with time on his hands.

You say party, I say punch; the ultimate communal drink. First recorded by some hip cats in the late 17th century from the East India Company, introduced to them by some way hipper cats from the Indian subcontinent, this little concoction had the right stuff. And by stuff, I mean proportions.

I won't bore you with the history of sugar, citrus, and the slave trade (read a book why don't ya?) but this particular drinking tradition traveled around the globe, skipped across the South Pacific, got lost and found again many times over. Sometime thereafter (approximately in the 1940's) a imaginative beach comber and enterprising trader would pick up the island trend and rebrand the whole thing as 'tiki'!

This is not a tiki drink. This is Batavia Arrack, a favorite of the Sri Lankan people, right up front, paired with a light rum to temper the former's vegetal sweetness produced from a melding of cane sugar and red rice fermentation. This is passionfruit and lime playing the middle like good citrus should. This is a kiss of Aperol and sugar to finish her off. This drink is quaffable. This drink is downright chuggable. Enter at your own peril. Relish in the delight of friendship as the punch bowl empties deceptively quick. Jack be nimble.

INGREDIENTS

.75 oz Batavia Arrack	.5 oz Aperol
.75 oz Bacardi Superior	.5 oz raw cane simple
1.0 oz passionfruit	1.0 oz water*
.25 oz lime	

- Add ice to your chosen vessel, be it a 8 oz goblet, an old tiki mug, or a empty coke can and garnish that f*cker with a lime wheel and a healthy sprig of mint 'cus why not. I used little 8 oz translucent plastic cups as I was serving at a block party and glassin the streets is a no-go.
- Add ice to your shaker and give this one a nice shake for 6 to 8 seconds. Not too vigorous, but don't play around with it either.
- Pour the elixir from the shaker, then drink the goddamn thing. ☞

* Add water to a punch bowl. If it is one drink, add juices, sugar, and booze to your chosen cocktail shaker.



NOTES

I was able to procure passionfruit puree in a frozen juice bag from my local Indian grocery. Some adamant adventurers have found product in Asian and Mexican markets across the city. Everybody gets down with the passion. If doing the same, the puree will be pretty sour to start off.

Follow instructions on the product to make a drinkable cocktail ingredient. I ended up using 8 oz of water and 10.5 oz of simple for an 11 ounce package. Ready to drink options are available, but you will need to adjust your sugar appropriately.

As I was concocting this baby for a block party I batched the cocktail ahead of time and had it ready to pour. I chose Bacardi because it was a closer reach. Just out of my fingers grasp was El Dorado 3 yr, a very good (perhaps superior) substitute. Even better still, try Appleton Estate or Smith and Cross for a slightly boozier affair.

AN INTERVIEW WITH Noah Tanen

More often than not, there's a feverish energy captured in video clips racing across social media. Most of these clips are created to capture the viewer's attention immediately before swiping their thumbs faster than a knife fight in a phone booth.

I flipped through Tiktok and Instagram for food videos during the pandemic almost daily. Each one was the same. **"YOU'VE BEEN COOKING POTATOES WRONG, AND HERE'S WHY."** I absolutely detest being explained that I've been doing the wrong thing all my life. It's a cheap trick made to get views and keep your attention.



Until one day, I saw a young cook trekking his way through Philly. Picking out ingredients from local shops and cooking something you usually wouldn't see, like Jamaican Oxtail and Pupusas, a Salvadoran street food consisting of a thick corn tortilla stuffed with a savory filling.

After a bit of indulging, I found myself asking, who was this person?

I've seen that grocery store before. Hey, I like this music. How the hell is he cooking all this food and killing it? I had to find out.

Here comes 23-year-old Noah Tanen. One would think he'd been cooking all his life, but that's not the case. Growing up in Vermont, Noah moved to Philly in 2016 to pursue a degree in audio engineering, but that affair would come to an end.

While taking on restaurant jobs, Noah would work as a fry cook at Federal Donuts for two days before moving to the world-renowned Israeli restaurant Zahav.



They had asked him to come stage (pronounced "staahj") as an unpaid kitchen intern.

Unfamiliar with staging, Noah showed up in civilian interview clothes and was asked, where his knives were. He ended up working an entire shift there before he was hired.

"I had virtually no kitchen experience, and they gave me a job making actual food for people to eat-which was very surprising to me."

Zahav essentially put him through cooking school. Up until the pandemic, he worked thirteen hours days, four days a week, making pastries. I don't know about you, but I don't know many people who get to sidestep a culinary education and join the ranks. A privilege he's well aware of and appreciates.

While learning the ropes of a restaurant helps, Noah did not discover all of his skills at Zahav.

"I went through a fundamental transformation. Most of what I cook now I've learned after I've left."

As mentioned, Noah's TikTok is bursting with culinary inspiration. When cooking food from a culture that's not his own, he notes that he tries to be as respectful and accurate as possible.

"When you're cooking food that comes from another tradition, that's not one that you're familiar with....it's less about learning the different ingredients or memorizing dishes, and more about trying to understand a different technical language."

Noah says that cuisine is a language in itself, and if you approach something like Jamaican oxtail like a French chef, you're going to execute it like short ribs, beef bourguignon, or a french braise. They're similar, but if you look at it through that lens, you're already not cooking Jamaican food.

"It's important to understand what it is about food that other people like. There are elements about food, flavors, and textures that I know that I like, but you can learn a lot by trying to understand what people appreciate about this food that maybe I'm not seeing from my perspective."



Clam Roll from Noah's Clam Shack Brunch Pop-Up at the Lunar Inn in Port Richmond.

The internet can make things look effortless, but speaking with Noah, I discovered that it's more than just flipping on the camera and cooking. He's not one to phone it in. You have to think about what you're doing. Hard work holds weight, and people can feel that. I recently went to his pop-up at the Lunar Inn in Port Richmond, where Noah was slinging his TikTok famous New England Clam Rolls. A savory fried soft shell clam on a buttery split-top house-made bun served up with fries, pickles, and a side of tarter sauce. Now how could you go wrong with that?

If you aren't following Noah Tanen on social media, you might be f*cking up. This dude is headed for big things, and I, for one, don't want to miss it.

Socials

[Tiktok.com/@noahtanen](https://www.tiktok.com/@noahtanen)

[Instagram.com/noahtanen](https://www.instagram.com/noahtanen)



SCAN FOR PLAYLIST

Rhubarb Bbq Sauce

BY NOAH TANEN

RECIPE TIME: 20 MIN

INGREDIENTS

1 tbsp oil
3 cups rhubarb, chopped
1 shallot, sliced
3 cloves garlic, roughly chopped
3 tbsp sugar
zest and juice of 2 oranges
3 tbsp molasses
1 tsp Worcestershire sauce
½ tsp hot sauce or to taste
salt to taste

METHOD

Preheat a large pan over medium heat. Once hot, add the rhubarb, shallot, and garlic.

Cook for about a minute until the garlic is fragrant. Add a pinch of salt and sugar.

Continue to cook, stirring often, until the rhubarb has completely softened.

Turn the heat down to low before adding the orange zest and juice, followed by the molasses, Worcestershire sauce, and hot sauce.

Let boil for about a minute before cutting the heat and tasting for seasoning. Add salt as needed.

Transfer the rhubarb mixture to a blender and puree until smooth.

Store in a lidded container in the fridge for up to a couple of weeks.

Use it to glaze chicken, ribs, or whatever you've got. 



KEEP THE GOOD VIBES GOING

For the grooviest threads
that also support your
favorite zine, order
a Stereo Flavors
shirt today!



WWW.STEREOFLAVORS.COM



PHILLY POP-UPS

AMY'S PASTELILLOS

Puerto Rican style "turnovers."

IG: @amys_pastelillos

LOS AMIGOS

Fresh tamales, barbacoa, and maker of authentic Mexican green & red chorizo every Saturday in the Italian Market.

IG: @losamigosfoodmarket

BAO & BUN STUDIO

The fusion of classic Chinese and Western cultures!

IG: @elsecretosnackspilly

SAUCE BOY

Sauce Boy brings seasonal Italian fare to your favorite breweries and local spaces throughout Philly.

IG: @sauceboy.philly

CHEF REUBEN

India born. NY raised. PHL located. Michelin- trained chef and creator of nontraditional flavor pairings

IG: @chefreubenphilly

PAFFUTO PHILLY

Italian Eats and Treats.

IG: @paffutophilly

Have a pop-up? Just know of a good one? Let us know.
Email us at hello@stereoflavors.com

LET'S GROW TOGETHER

Do you want to help support our zine? Advertise with us!

Stereo Flavors offers reasonable rates for ad space and your ad will be seen by people who love Philadelphia's growing food scene.



Don't have a designer? We've got you covered!

Our design team can help you create a stunning ad that will grab attention and get results.

For more info, please email us at hello@stereoflavors.com. We would be happy to answer any of your questions!

